



# Sugar Cookie Dough

## Ingredients

Makes Approx: 3 Dozen 5" Cookies



- 2 Cups Unsalted Butter
- 2 Cups Granulated Sugar
- 2 Eggs
- 1 tsp Vanilla Extract
- 2 tsp Lemon Extract (or flavor of choice)
- 5 1/2 to 6 Cups All Purpose Flour
- 3 tsp Baking Powder
- 1 tsp Salt

## Directions

1. In at least a 5qt mixer or a large bowl, cream the butter and sugar until fluffy. Then add the eggs, mix. Add vanilla and Lemon extract, mix.
2. In a separate bowl, mix the flour, baking powder and salt together. Gradually add to the butter mixture until incorporated. For 3D cookies it is best to hold back a bit on the flour (5 1/4 or 5 1/2 cups). Scrape bowl and mix until dough comes together.
3. Wrap dough in plastic wrap and refrigerate for at least 1 hour.
4. Roll out cookies on parchment paper, cut shapes leaving space between the cookies, then place the parchment paper with the cookies onto a cookie sheet.
5. Bake cookies at 350 degrees in a regular oven or 300-325 degrees in a convection oven until golden brown around the edges.